

HORNS GATAN

KVARTERSKROG & BARSERVERING

BRakfast - A WHOLE EVENING 1 ABOUT 6-7 SERVINGS
- THE WAY WE EAT, DRINK & MESS AROUND WHEN WE GO OUT TO THE PUB

MENU - 695/PER GUEST

WE LET THE FOOD COME OUT OF THE KITCHEN AT A REASONABLE PACE SO WE HAVE TIME TO DRINK PROPERLY, MAYBE SECRETLY SMOKE A CIGARILLO OUTSIDE, OR TELL A BETTER ANECDOTE.

- 1: WE START WITH A SELECTION OF SMALL DISHES - BOTH HOT AND COLD.
- 2: NEXT, WE CONTINUE WITH THIN SLICES OF HAM AND ARTISANAL CHEESE FROM ITALY.
- 3: THEN, A PLATTER OF WARM MIXED MUSSELS SWIMMING IN PARSLEY AND GARLIC.
- NOW, A TINI MARTINI FROM THE BAR!
- 4: SPAGHETTI: TONIGHT'S CHOICE.
- 5: TIME FOR THE EVENING'S MEAT OR FISH - OR MAYBE BOTH?
- 6: WE'RE FULL NOW, BUT A LITTLE CHEESE ALWAYS GOES WELL WITH THE LAST WINE!
- 7: WE FINISH WITH A CREAMY SORBET.

WITH THE COFFEE, WE SERVE SOME CHOCOLATE.

WE'RE HAPPY TO RECOMMEND DRINKS FOR THE EVENING... ARE YOU CRAVING GOOD, BETTER, OR THE BEST?

NOW THAT THE MEAL IS FINISHED, FOR THOSE WHO PROMISED AN EARLY DEPARTURE, IT'S TIME TO HEAD HOME. THE REST OF US HEAD TO THE BAR, WHERE THE DRINKS LIVE...

À la carte

Bread serving

Bread on a skewer with whipped butter30

Snacks & other tidbits

Mallorca mix of mixed nuts & almonds..... 85
Polish pickles with soured cream and a touch of honey 95
A glass jar with banderillas (pickled vegetables & olives)..... 75
Crispy garlic bread with grated aged Italian hard cheese 75
Pimentos de padrones.....80
Large green Gordal olives.....75

Seafood bar

Lots of lovely fresh seafood & oysters, feel free to check the counter or ask for the menu

Smaller dishes on plates & platters

Provençal baked snails with bread for dipping in butter195
Creamy Mushroom Arrancinis with Truffle & Jerusalem Artichoke Cream.....145
House Anchovy Tapped with Lightly Toasted Sandwich with Delicious Tomato Sauce135
"Bikini" toast with serrano ham and manchego cheese135

Continuation>

Ask about allergies!



Artisan fresh cheese from Italy

Burrata with grated tomato, basil & olive oil.....165

Warm & cold starters

Hornsgatan's Steak tartar Smoked Egg Yolk, Pickled Chili, Egg Cream,
Ginger & Chili Emulsion pickled Onion.....165
Fried calamari with lemon & black aioli.....165
Grilled octopus a la gallega with lemon aioli.....175
House special Spanish ham from Grand Gourmet in thin slices.....165
Seafood tartare with citrus & herb flavors.....175

Carpaccio – thin slices of beloved starters

Toast M Eriksson with beef, pecorino, egg yolk & house-smoked rum.....255

Breakfast for champions – served all day

Crispy toast with fried egg & a Bloody Mary.....199

Salad

Fennel-Halved Tuna with Boiled Egg, Creamy Potato Salad, Olives, Capers & Green Beans.....265
Grilled Chicken Skewer with Southern European Pearl Couscous Salad,
Pickled Chili & Lime Yogurt.....245

Egg omelette – always on the menu

Plain omelette with greens.....185
Omelette with creamy Mushrooms & truffle pecorino.....235
Omelette with smoked ham, spinach & parmesan.....225
French fries (Pommes Frites).....45

Today's catch from our fishmonger & friend Stoffe

Vesterhavs fish & chips with Danish remoulade and gin-pickled gherkin.....245

We love fresh spaghetti!

Summer truffle & autumn mushroom.....265
Bolognese.....265
Vongole in parsley and garlic for the sake of love.....289

Main courses

Crispy potato rösti with classic toppings & 50g of lumpfish roe.....275
Steak tartar with beetroots, capers, shallots, dijon mustard, egg yolk & fries.....249
Hornsgatan's Steak tartar Smoked Egg Yolk, Pickled Chili, Egg Cream,
Ginger & Chili Emulsion, pickled Onion & french fries265
Veal meatballs with mashed potatoes, cream sauce, lingonberry jam & sweet pickled
cucumber.....255
Steamed char fillet with roasted carrot puree, browned butter, broccoli & hazelnuts.....345
Moule frites, blue mussels, french fries & Aioli.....245

Evening's grilled meats

Venison served on a wooden plank with red wine sauce with black currant flavor, Duchess Potatoes,
mushrooms and smoked egg yolk325
Entrecôte with café de Paris butter, fries, onion-tomato salad.....295
Meat lovers meat serving 3 fresh proteins with 2 sauces, fries & salad (minimum 2p).425

Hornsgatan's cheese platter – a classic suited before, during, and after dinner

For you who loves restaurant life

Ask about allergies!